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# bricco trattoria



## antipasti

<b>GRILLED ARTICHOKE</b> crushed hazelnuts, saba, lemon	9	<b>PROSCIUTTO DI PARMA</b> buffalo milk mozzarella, EVO & sea salt	11
<b>OUR HOUSE MADE RICOTTA</b> (to share) local honey, sea salt, herbs & grilled pugliese bread	10	<b>OCTOPUS CARPACCIO</b> green olive vinaigrette, sea salt & arugula	13
<b>WATERMELON, BURRATA &amp; HEIRLOOM TOMATOES</b> luizzi buratta mozzarella, arugula, tomato vinaigrette	11	<b>CALABRIAN CHILLI &amp; HONEY WINGS (12)</b> Celery, carrots & gorgonzola	½ dz 8    dz 16
<b>FRESH RHODE ISLAND FRIED CALAMARI</b> lemon caper aioli & arrabiata sauce	13	<b>ARTISINAL CHEESES &amp; SALUMI (FOR TWO)</b> Melinda Mae (CT) Bijou Goat Cheese, (Vermont) Cabrales Blue, (IT) Prosciutto Di Parma (IT)	18
<b>GUTT FARM ITALIAN STREET CORN</b> Calabrian chili aioli, ricotta salata & smoked paprika	5		
<b>MY AUNT JOSIE'S MEATBALLS</b> stracciatella, breadcrumbs & EVO	12		

## salads & big salads

<b>BRICCO GREENS</b> fennel, heirloom radish & white balsamic vinaigrette	8	<b>TOSCANO SALAD</b> fresh bocconcini mozzarella, olives, tomato, green beans, roasted peppers, polenta croutons & balsamic vinaigrette	10
<b>ROMAINE SALAD</b> "caesar" creamy garlic dressing, croutons & shaved parmigiano	9	<b>APPLE &amp; ARUGULA SALAD</b> shaved fennel, warm pistachio goat cheese & cider vinaigrette	10
<b>BOSTON BIBB</b> red onion, cucumber, sundried tomatoes, pine nut, gorgonzola & lemon vinaigrette	9	<b>KALE SALAD</b> bacon, goat cheese, red onion, tomatoes, garlic croutons, rosemary & "caesar vinaigrette"	10
<b>VENETIAN SEAFOOD SALAD</b> shrimp, scallops, calamari, lemon, olive oil & caper vinaigrette	14		

*\*Add grilled chicken \$5 \*Add grilled shrimp \$7 \*Add grilled hanger steak \$12  
\*Add Scallops \$16 \*Add honey mustard glazed salmon \$8 \*Add our meatballs \$8*

## sandwiches

<b>ITALIAN COLD CUT COMBO GRINDER</b> mortadella, sopressata, prosciutto, artichoke aioli roasted peppers, tomatoes provolone & spicy aioli	13
<b>WHOLE WHEAT ROASTED CHICKEN WRAP</b> kale, tomato, spicy aioli, bacon, red onion & guacamole	11
<b>LOBSTER GRILLED CHEESE SANDWICH</b> <i>*AS SEEN ON THE OPRAH SHOW*</i> chunked lobster, havarti, fries & Italian greens	16
<b>OUR CHICKEN CUTLET GRINDER</b> fried peppers, plum tomato sauce & provolone	14
<b>WARM TURKEY BLT SANDWICH</b> calabrian chili & pesto aioli, gem lettuce, toasted housemade focaccia bread	13
<b>BRICCO BURGER</b> onion jam, melted gorgonzola, tomato, fries & Italian greens	14
<b>LINE CAUGHT ALBACORE TUNA MELT</b> bibb lettuce, tomato, Havarti, ciabatta & served with Italian greens	13

## pizza

<b>POTATO &amp; PANCETTA</b> mozzarella, pancetta, garlic, stracciatella	17
<b>WHITE MARGHERITA</b> local heirloom tomato, summer squash, fior di latte mozzarella	18
<b>SHRIMP SCAMPI</b> capers, garlic oil, mozzarella & lemon butter sauce	18
<b>SPINACH &amp; MELTED FARM EGGPLANT</b> organic tomatoes, cubanello peppers, shaved ricotta salata	17
<b>FIG PIE</b> fresh mozzarella, gorgonzola, fig jam, prosciutto arugula	18
<b>OUR BIANCO PIE</b> ricotta, goat cheese, red onion, pistachio & truffle honey	17
<b>WILD MUSHROOM</b> fresh mozzarella, Fontina, Prosciutto, Parmigiano, & truffle oil	17
<b>CAPRICCIOSA</b> organic tomatoes, fresh mozzarella, Taggiasca olives, mushrooms, artichokes, prosciutto	18
<b>GRILLED CHICKEN</b> fresh tomato, olives, mozzarella & basil pesto	17
<b>MARGHERITA</b> organic tomatoes, Fior Di Latte mozzarella & basil <b>add meatballs \$4    add prosciutto \$2</b>	15
<b>ITALIAN SAUSAGE</b> organic tomatoes, taggiasca olives, mozzarella & basil	17
<b>PEPPERONI</b> organic tomatoes, mozzarella, red onion & fresh oregano	17

## entrées

<b>CLASSIC CHICKEN PARMIGIANA</b> served with a house salad	18
<b>CRISPY CHICKEN MILANESE</b> Italian greens, marinated red peppers & lemon beurre blanc	16
<b>OUR CHICKEN PICCATA</b> capers, artichokes, lemon butter sauce & sautéed spinach	16
<b>HONEY MUSTARD GLAZED SALMON</b> marinated broccoli rabe, marble potatoes, lemon butter sauce	17
<b>SPICE RUBBED GRILLED HANGER STEAK</b> crispy rosemary potatoes & broccoli rabe	20

*Gluten Free Crust Available (\$4.50)  
Our Gluten Free Crust is 100% Vegan and  
contains no soy, nuts or GMO ingredients-*

## pasta

<b>CAVATELLI NAPOLITANO</b> braised pork sugo, tomato & Parmigiano	16	<b>PENNE WITH GRILLED CHICKEN</b> capers, olives, plum tomatoes & Grana Padano	15
<b>BAKED RIGATONI</b> sausage, mozzarella, peas, tomato & cream	16	<b>RIGATONI D'ABRUZZO</b> bolognese sauce & fresh ricotta	15
<b>PENNE ALLA VODKA</b> sundried tomatoes, basil, cream & Grana <i>add chicken 15    add shrimp 18</i>	13	<b>"MY MOM'S" CARBONARA WITH SPAGHETTI</b> speck prosciutto, peas, soft onions & Grana Padano	16
<b>SQUID INK CAVATELLI</b> calamari, scungilli, arrabiata, green olives, & Njuda pork	18	<b>HOUSE MADE RICOTTA GNOCCHI</b> ragu of braised veal, pancetta, peas, truffle pecorino & gremolata	18
		<b>GRANDMA'S RAVIOLI</b> chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano	16

*\*Whole Wheat Pasta Available by Request\*  
\*100% Organic Gluten Free Penne Available by Request\**

Billy Grant • Chef-Owner / Jon Gyles • Chef de Cuisine / Cristian Alvarado • Sous Chef / Thomas Crawford • Sous Chef  
Our kitchen will gladly accommodate dietary restrictions. Children's offerings are available.  
Thoroughly cooking meats, poultry, shellfish & eggs reduces the risk of food borne illness